

THE ALFORD ARMS

Thursday 7th to Wednesday 13th April 2022

Please ask for help with any allergies

GRAIN CONTAINING GLUTEN (2) W=wheat, B=barley, O=oats, R=rye, S=spelt, F=fryer

Possible unknown nut contamination=10* or sesame contamination=12*

Possible unknown shellfish, fish or mollusc contamination=3*, 5* & 8*



SNACKS

Olives 4 (4*,7*) GF Serious Pig Salamis 2.75 (9) GF, DF

Crispy free range pork belly bits and crackling with chilli, soy and honey sauce 6 (4,5,13,14) GF, DF

Rustic breads with slow-roast garlic, Chiltern rapeseed oil and balsamico (nv) 5.5 (2WBRO,10*,12*,14) VG, DF

STARTERS

Berkshire lamb and barley broth with rustic bread (n) 6.75 (1,2WRBO,10*,12*,14) DF

Broccoli falafel with fennel, orange and rocket salad, crispy halloumi and tzatziki (v) 7.25 (7,9,14,F) GF, DF

Charcuterie plate with Potash Farm free range chicken rillettes, bresaola, free range pork terrine, griddled sourdough, cornichons, balsamic pickled onions and chutney 16.75 (n)for two to share (2WBRO,4,9,10*,12*,14) DF

Squid, tomato and haricot bean stew with char-grilled wholemeal bread (n) 9 (1,2WBRO,8,9,10*,12*,14) GF, DF

Slow-roast heritage beetroot with ricotta, pomegranate and local honey jelly (v) 7.75 (7,9,14) GF, DF

Bubble and squeak with oak smoked bacon, poached egg and hollandaise sauce 8.25/14.5 (4,7,14,F) GF, DF

MAIN COURSE

Free range gammon steak with rösti potato, fried hen's egg and parsley hollandaise 17.25 (4,7) GF

Wild mushroom and kale fricassée with sage and onion panisse (v) 14.5 (7,F) GF

Ashridge venison ragù with roast cherry tomatoes and pappardelle 18.75 (1,2W,4,14) DF

Locally made free range pork sausages with mash, greens and onion gravy 15 (1,2W,7,14) DF

Cornish haddock and king prawn fishcake with rainbow chard and lemon butter sauce 18 (1,2W,3,4,5,7,8*,9,14,F)

Wild garlic gnocchi with roast broccoli, chicory and sun-dried tomato pesto (nv) 15 (2W,7,9,10*,11P*,14) DF

Char-grilled 10oz English rib-eye steak. slow-roast garlic butter, skinny chips, watercress 29.5 (2W,7,9,14,F) GF, DF

SIDES

Sautéed purple sprouting broccoli with anchovies and chilli 5 (5,14) VG, GF, DF

Courgette fries with honeyed yoghurt (v) 5 (2W,4,7,F)

Buttered seasonal greens (v) 4.5 (7) VG, GF, DF

Sea salted hand-cut chips (v) 4.5 (F) VG, GF, DF

Skinny chips or mashed potatoes (v) 4.25 (7,F) VG, GF, DF

Invisible chips 4 (100% donation to Hospitality Action)

PUDDINGS

Warm dark chocolate brownie with mascarpone 8.5 (2W,4,7,13)

Treacle tart with Chiltern vanilla ice cream (n) 7.5 (2WBRO,4,7,10*,12*)

Rum 'n raisin poached pear with Chiltern redcurrant sorbet (v) 8.25 (14) VG, GF, DF

Ginger spiced banana cake with toffee sauce and caramelised banana 7.75 (4) GF, DF

Chiltern ice cream (chocolate, vanilla, honeycomb) 6.75 (4,7,13) GF

Chiltern sorbet (blackberry, passion fruit, lemon) 6.25 VG, GF, DF

Affogato espresso with Chiltern vanilla ice cream 5.5add Amaretto (n) 4 (4,7,10A,13) GF, DF

British cheese plate, homemade pumpnickel bread and apple and pear chutney (n) 9.5 (1,2W,7,9,10*,12*,13*,14)
(Bevistan Blue sheep's cheese, Wookey Hole cave-aged cheddar, St. Ivo - handmade in Cambridgeshire)